



FRENCH TABLE SNACKS & SMALLER PLATES

FRESH BAGUETTE \$2
whipped butter, red salt, marinated olives

OYSTERS \$3²⁵
ask your server for today's selections

GARLIC SHRIMP \$8²⁵
Tiger shrimp, roasted garlic, cherry tomato

STEAK TARTARE \$10²⁵
grilled ciabatta, herb aioli

CRISPY BRIE \$6²⁵
fig jam, grilled baguette

MOROCCAN MEATBALLS \$8²⁵
almonds, feta, harissa

CRISPY CALAMARI \$13²⁵
with lemon aioli and peppers

MUSSELS 'CAFE DE PARIS' \$16²⁵
white wine, parsley, onion, grilled ciabatta

BLUE CRAB CAKE \$13²⁵
panko crusted blue crab, boursin cheese, spicy aioli

JUMBO SHRIMP COCKTAIL \$16²⁵

POMMES FRITES \$8²⁵
hand-cut fries with sauce béarnaise

❖ **SOUPS** ❖

SOUP DU JOUR cup - \$4²⁵. crock - \$7²⁵

FRENCH ONION SOUP cup - \$6²⁵. crock - \$10²⁵
topped with melted swiss cheese

❖ **LES SALADES** ❖

add chicken \$5 shrimp \$8 petite tender \$10 salmon \$7

FIELD GREENS \$6²⁵
baby field greens, fine herb, sherry vinaigrette

SOUP AND SALAD \$7²⁵
cup of soup du jour and small field greens

SALUT CAESAR SALAD \$10²⁵
*heart of romaine, caesar dressing, crostini
(anchovy by request)*

PEAR & BEET SALAD \$11²⁵
radicchio, arugula, roasted beets, bleu cheese, pears, spiced candied pecans, mustard pear vinaigrette

GREEK SALAD \$12²⁵
whole leaf romaine, cucumber, tomato, greek olives, red onion, bell peppers, feta cheese

SALADE NIÇOISE \$18²⁵
grilled tuna, haricots verts, olives, tomato, fennel, potato, egg, artichoke, pistou vinaigrette

SALUT CHICKEN COBB \$18²⁵
grilled chicken, bacon, avocado, tomatoes, bleu cheese, egg, beets, green goddess dressing

❖ **LES SANDWICHES & LES BURGERS** ❖

served with hand-cut fries, a small salad or soup du jour

CROQUE MADAME mini - \$10²⁵. full - \$15²⁵
toasted open face Parisian ham and cheese sandwich topped with a fried egg

TURKEY BURGER mini - \$8²⁵. full - \$13²⁵
cheddar, avocado, chipotle aioli

KNIFE & FORK CHICKEN CLUB \$13²⁵
chicken breast, bacon, lettuce, tomato, aioli, avocado, swiss

ZE SALUT STEAK SANDWICH \$15²⁵
beef tenderloin tips, caramelized onion, aged swiss, frisée, horseradish mustard crème fraîche

BURGER BAR AMÉRICAIN \$15²⁵
with caramelized onion, bleu cheese, bordelaise sauce

ZE FRENCH ONION SOUP BURGER \$15²⁵
caramelized onion, aged swiss, onion broth

CLASSIC BURGER \$11²⁵
lettuce, tomato, onion

Make it Le Royal by adding aged cheddar and smoked bacon for an additional \$4

French Rustic
GRILLED PIZZA

burrata, fresh basil, roasted tomato sauce, extra virgin olive oil

14

❖ **LIGHTER LUNCHES** ❖

TRIO OF MINI SALADS \$12²⁵
Greek, caesar, seasonal salad

DUET OF FISH \$17²⁵
roasted salmon & broccolini, grilled ahi tuna & haricots verts

EGG WHITE OMELETTE \$12²⁵
wild mushrooms, spinach, onion, chèvre

QUICHE DU JOUR \$12²⁵
ask your server for today's selection

❖ **CRÊPES, EGGS & OMELETTES** ❖

served with hand-cut fries or a small salad

TENDERLOIN CRÊPE \$14²⁵
herbed crêpe filled with seared tenderloin tips, roasted mushrooms, bleu cheese, balsamic glaze, pearl onion marmalade

CHICKEN CRÊPE \$13²⁵
herbed crêpe filled with roasted chicken, roasted root vegetables, bacon, kabocha squash creme, pumpkin seed pesto

EGGS BENEDICT \$14²⁵
poached eggs on toasted brioche with sliced ham and hollandaise sauce

FRENCH COUNTRY OMELETTE \$14²⁵
ham, onions, swiss cheese

SMOKED SALMON OMELETTE \$15²⁵
leeks, goat cheese

❖ **LUNCH SPECIALTIES** ❖

SALMON MOUTARDE \$15²⁵
dijon mustard-panko crust, French green lentils, pearl onion marmalade

POMODORACCIO ORECCHIETTE \$13²⁵
spicy pork sausage, broccolini, roasted garlic, pomodoraccio tomatoes, shaved parmesan

POULET PAILLARD \$15²⁵
panko crusted chicken breast, pommes Lyonnaise, spinach, lemon beurre blanc

STEAK FRITES \$15²⁵
hanger steak, pommes frites, herb butter

PETITE BOUILLABAISSE \$19²⁵

shrimp, king crab, mussels, bay scallops, salmon, yukon potatoes, tomato-saffron broth, rouille, garlic bread

SIGNATURE COCKTAILS AND MARTINIS

FRENCH RIVIERA

*bacardi limon rum / blackberry purée
fresh mint / lime*
12

SPICED HONEY CRUSTA

*ferrand 1840 Cognac / cointreau / spiced honey
simple syrup / apple / lemon
reagan's orange bitters*
11

SALUT SAZARAC

*old overholt rye / simple syrup / peychauds bitters
absinthe wash / lemon twist*
10

SMOKIN' SALUT COSMO

*new amsterdam citron vodka
cranberry / pomegranate*
12

MAPLE BACON OLD FASHIONED

*bacon infused jim beam black bourbon
maple syrup / bitters / orange / cherry*
10

THE QUEENS

*makers 46 bourbon / creme yvette liqueur
pomegranate / cherry bark and vanilla bitters*
12

MOCKTAILS

non-alcoholic cocktails
6

PEACH GINGERINI

peach purée / ginger syrup / soda

ORANGE SPARKLER

*muddled orange / san pellegrino aranciata
raspberry purée / soda*

BLACKBERRY LEMONITO

lemonade / mint / blackberry purée / soda

NON-ALCOHOLIC BEVERAGES

SALUT GINGER ALE

with house-made ginger syrup
5.5

FRESH LEMON OR LIMEADE

house-made to order
5.5

BOTTLED WATER

Perrier 11.5 oz \$4 *Aqua Panna* 1 Liter \$6

WINE BY THE GLASS

WHITE

- BLANCS & PINOTS -

	GLS / BTL
Chloe Pinot Grigio, Valdadige, IT	10 / 38
Overstone Sauvignon Blanc, Marlborough, NZ	11 / 42
Schlumberger Pinot Blanc, Alsace, FR	13 / 50
Château Tour de Mirambeau, Bordeaux, FR	13 / 50

- CHARDONNAY -

Cave de Lugny, Lugny, FR	11 / 42
Joseph Drouhin Mâcon Villages, Burgundy, FR	14 / 54
Napa Cellars Chardonnay, Napa Valley, CA	15 / 58

- INTERESTING WHITES -

Lucien Albrecht Riesling, Alsace, FR	13 / 50
Pine Ridge Chenin Blanc-Viognier, CA	12 / 46
Seven Daughters Moscato, Veneto, IT	10 / 38
Campuguet Rosé, Rhône, FR	12 / 46

RED

- SYRAH & RHONE BLENDS -

	GLS / BTL
Jean Luc Colombo, Côtes du Rhône, FR	10 / 38
C.Smith Boom Boom Syrah, Columbia Valley, WA	13 / 50

- PINOT NOIR -

McManis, California	12 / 46
Albert Bichot, Burgundy, FR	15 / 58
Cœur de Terre, Willamette Valley, OR	15 / 58

- CABERNET & BORDEAUX -

Storypoint Cabernet Sauvignon, CA	10 / 38
Les Hauts de Lagarde, Bordeaux, FR	11 / 42
Folie à Deux Cabernet Sauvignon, Sonoma, CA	17 / 66

- INTERESTING REDS -

L'Agnostique Merlot, France	10 / 38
The Federalist Zinfandel, Lodi, CA	13 / 50
Château Hauterive Malbec, Cahors, FR	13 / 50

SPARKLING WINES BY THE GLASS

Baron de Seillac Blanc de Blancs Sparkling Wine, France	11 / 42
Rivarose Rosé, Salon-de-Provence, France	13 / 50
Riondo Prosecco Bambino, 187 mL bottle, Italy	13

HOUSE WINES BY THE GLASS

DOMESTIC HOUSE WINES

8

*California Pinot Grigio
California Merlot*

FRENCH HOUSE WINES

9

*Cabernet Sauvignon / Syrah
Chardonnay / Viognier*

BEER ON TAP

INDEED SEASONAL	7.25	SEASONAL ROTATING	7.25
STELLA ARTOIS PILSNER	7.25	INSIGHT ROTATING	6.25
SUMMIT EPA	7.25	KRONENBOURG 1664 LAGER	6.25

BOTTLES & CANS

MILLER LITE TALLBOY 16oz can, WI	5.5
BIG WOOD MORNING WOOD COFFEE STOUT 16oz can, MN	7.5
STIEGL GRAPEFRUIT RADLER 16oz can, Austria	7.5
URBAN GROWLER COWBELL CREAM ALE 16oz can, MN	7.5
BECK'S (N/A) 12 oz bottle, Germany	5
MICHELOB GOLDEN LIGHT 12 oz bottle, MO	5
TIN WHISKERS FLIP SWITCH IPA 16 oz can, MN	7.5
LIFT BRIDGE FIRESIDE FLANNEL BROWN ALE 12 oz can, MN	6.5
SOCIABLE CIDER WERKS TRAINING WHEELS 16oz can, MN	7.5